



COUTURE CUISINE

SAMPLE CORPORATE LUNCH MENU

SOUPS & SALADS

- chicken velouté, carrot, celery, trofie, black truffle, dill
- creamy tomato soup, pesto, parmesan crouton, basil oil
- forest mushroom soup, pickled mushrooms, rosemary
- baby gem romaine, parmesan crisps, prosciutto chips, white anchovy, creamy lemon dressig
- heirloom tomato, baby cucumber, buffalo mozzarella, basil, 15-year balsamic, extra virgin olive oil
- garden salad, heritage greens, shaved seasonal vegetables, burnt citrus vinaigrette

SANDWICHES

- smoked turkey, cranberry aioli, cucumber, red watercress, ontario cheddar
- sicilian tuna, olive oil packed italian tuna, salsa verde, fresh lemon, arugula
- avocado & white bean (vegan) green onion, marinated zucchini, arugula
- grilled flatiron steak, brie cheese, caramelized onions and peppers, arugula, chimichurri

ENTRÉES

- herb roasted chicken breast, asparagus, fingerling potatoes, maitake, sherry jus
- steak frites: grilled striploin, truffle butter, hand cut frites, arugula
- pan roasted halibut, broccolini, du puy lentils, almonds, caper- brown butter sauce
- maple & soy grilled salmon, bok choy, jasmine rice, scallion, furikake
- beyond meat wellington, spinach crepe, forest mushrooms, black truffle, mushroom gravy

DESSERTS

- classic lemon meringue tart, lemon curd, sweet tart shell, soft meringue, lemon zest
- warm double chocolate brownie, bourbon caramel, hot fudge, vanilla ice cream
- buttermilk panna cotta, mint gelée, blueberries, crisp meringue, blueberry crumble

